

2014 DRY ROSÉ

VINTAGE NOTES

Ever so gently, the spring of 2014 tip-toed in with a very enthusiastic welcome from both grapegrowers and the vines themselves. The long and harsh winter - both in terms of temperatures and snowfall - reduced the potential crop yields early in the season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit. The Finger Lakes saw spring and summer days with temperatures regularly vacillating from cool to hot with intermittent showers, creating constant shifts and activity in the vineyards as our grapes inched towards maturity. Every variety seemed to ripen at its own speed during the warm, sun-drenched days of fall, crafting a harvest schedule with nearly perfect pace. Each hand-harvested vineyard brought fruit to our winemakers that demonstrated playful acidity, promising flavors, and tremendous quality. Wines of the 2014 vintage will evoke the lively nature of the Finger Lakes and demonstrate a beautiful aspect of vintage variability.

VINEYARD SITES

67% West side of Cayuga Lake
33% Davis Vineyard - east side of Seneca Lake

WINEMAKING

Harvest Date: 9/27/14	Harvest Brix: 21.2-23°
Total Acidity: 7.35 g/L	pH: 3.51
Alcohol: 12.7%	Cases Produced: 189
Residual Sugar: 0.4%	Cold soak: 10 hours

TASTING NOTES & FOOD PAIRING

This 100% Pinot Noir rosé is a beautiful, pale pink color. Clean aromatics evoke distinct Finger Lakes minerality with an abundance of fragrant floral notes. A lush bouquet of lilac blends with cantaloupe on the nose, leading to a flavor profile with subtle red fruits and refreshing acidity. Pair this rosé with lightly grilled lemon shrimp accompanied by a watermelon or beet salad topped with feta cheese.

